



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 12 May 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

31

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

563

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="31"/>	<input type="text" value="493"/>
ICE Detainees under COVID monitoring:	<input type="text" value="17"/>	<input type="text" value="349"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="128"/>

DOCUMENTS RECEIVED:

*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on May 10, 2021. All population numbers current as of May 14, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of May 13, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- *13 - RNs
- *9 - LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- *4- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

*Change in staffing

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for May 5, 2021- May 8, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive case this week, GEO staff and ICE staff. They have also reported 31 positive cases this week amongst the ICE detainees (all new arrivals), and zero (0) cases amongst USMS detainees.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of May 14, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of May 13, 2021

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020		CYCLE 2 WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Rice and Raisins Scrambled Eggs Biscuit or Tortilla Jelly Margarine Sugar Coffee Milk 2 % Fruit	Chicken Fried Steak Whipped Potatoes Cream Gravy English Peas Carrots Dinner Roll Margarine Salad w/ Dressing Fortified Sugar Free Tea	Turkey Bologna Potato Salad Vegetarian Beans Lettuce, Onion & Pickles Mustard & Salad Dressing Fruit Bread Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Patty Cream Gravy Rice Green Beans Roll Margarine Brownie Fortified Sugar Free Tea	Turkey Hot Dogs on Hot Dog Buns Corn Coleslaw Macaroni Salad Onion Pickle Relish / Mustard Fortified Sugar Free Beverage
WEDNESDAY	Oatmeal Creamed Meat Gravy Fried Potatoes Biscuit Margarine Sugar Coffee Milk 2 % Fruit	Beef and Bean Burrito Spanish Rice Pinto Beans Salsa Lettuce Dressing Cheese Peanut Butter Cake Fortified Sugar Free Tea	Meat and Vegetable Stew Rice Cabbage Onion Combread Salad Dressing Margarine Fortified Sugar Free Beverage
THURSDAY	Scrambled Eggs Diced Potatoes Jelly Ketchup Biscuit Margarine Sugar Coffee Milk 2 %	Hamburger Patty On Bun Ranch Beans Oven Fries Shredded Lettuce Onion Salad Dressing Ketchup Fortified Sugar Free Tea	Taco Meat Rice Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Applesauce Cake Fortified Sugar Free Beverage
FRIDAY	Cinnamon Oatmeal Pancakes Turkey Sausage Margarine Sugar Milk 2 % Syrup Coffee	Fish Beans Carrots Rice Onion Combread / Margarine Tartar Sauce Fortified Sugar Free Tea	Chili Mac Beans Squash w/ Tomato & Onions Dinner Roll Margarine Brownie Fortified Sugar Free Beverage
SATURDAY	Farina Eggs Cream Gravy Turkey Sausage Biscuit or Tortilla Sugar Coffee Milk 2 % Margarine	Turkey Ham Cheese, Sliced Macaroni Salad Vegetarian Beans Lettuce / Onion Mustard / Mayo Bread Fruit Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll Margarine Salad Dressing Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Eggs Diced Potatoes Salsa Tortilla Coffee Cake Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Green Beans Beans Green Salad Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Salad Potato Salad Coleslaw Lettuce Onion Bread Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5-9-21

Time: 0460 AM **Time:** 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores	<i>/</i>	<i>A</i>	<i>/</i>	<i>A</i>	
no skin infections					
no diarrhea					
Kitchen is in good general appearance		<i>✓</i>		<i>✓</i>	
All kitchen equipment operational & clean		<i>✓</i>		<i>✓</i>	
All tools and sharps inventoried		<i>✓</i>		<i>✓</i>	
All areas secure, lights out, exits locked				<i>✓</i>	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		<i>151</i>		<i>180</i>
and chemical agent used in Final Rinse	Lunch		<i>155</i>		<i>181</i>
	Dinner		<i>155</i>		<i>185</i>
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		<i>112</i>		<i>110</i>
	Lunch		<i>110</i>		<i>110</i>
	Dinner		<i>111</i>		<i>110</i>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<i>-10.5</i>		<i>37.4</i>
Record temperatures, Freezer and Walk-ins	PM		<i>-8.4</i>		<i>38.5</i>
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		<i>68</i>		<i>68</i>
Record temperatures, Dry Storage Areas	PM		<i>68</i>		<i>68</i>
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	<i>110</i>		<i>111</i>		

Signature, Cook Supervisor (AM)

DATE

05-09-21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5-10-2021



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5/8/2021

Time: 0300 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X	X	N/A	N/A	
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		✓		Y	
All areas secure, lights out, exits locked				Y	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>164</u>	<u>185</u>	
and chemical agent used in Final Rinse	Lunch		<u>152</u>	<u>181</u>	
	Dinner		<u>165</u>	<u>185</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>115</u>	<u>117</u>	<u>200 ppm</u>
	Lunch		<u>122</u>	<u>128</u>	<u>200 ppm</u>
	Dinner		<u>116</u>	<u>117</u>	<u>200 ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-7.3</u>	<u>36.4</u>	<u>38.1</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-6.2</u>	<u>38.4</u>	<u>38.3</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>67</u>	<u>68</u>	
Record temperatures, Dry Storage Areas	PM		<u>67</u>	<u>68</u>	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	<u>118</u>	<u>120</u>			

Signature: [Signature] 5/8/2021
Cook Supervisor (AM) DATE

Signature: [Signature]
Cook Supervisor (PM)

[Signature] 5-9-2021
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5/7/21

Time: 0400 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		Y	
All areas secure, lights out, exits locked				Y	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		150	183	
and chemical agent used in Final Rinse	Lunch		155	181	
	Dinner		155	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		113	115	200ppm
	Lunch		118	120	200ppm
	Dinner		113	120	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-9.1	36.4	35
Record temperatures, Freezer and Walk-ins	PM		-7.3	38.2	38.3
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		67	67	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	114	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 05 06-21

Time: 0730 AM **Time:** 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		Y	
All kitchen equipment operational & clean		X		Y	
All tools and sharps inventoried		X		Y	
All areas secure, lights out, exits locked				Y	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	184	
and chemical agent used in Final Rinse	Lunch		161	169	
	Dinner		161	180	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	200
	Lunch		115	118	200 ppm
	Dinner		115	110	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-4.3	37.8	38.2
Record temperatures, Freezer and Walk-ins	PM		-3.1	38.6	38.7
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	111			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 05.5.21

Time: 0800 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		/	
All kitchen equipment operational & clean		X		/	
All tools and sharps inventoried		X		/	
All areas secure, lights out, exits locked				/	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	183	
and chemical agent used in Final Rinse	Lunch		155	182	
	Dinner		152	180	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	200ppm
	Lunch		110	110	200ppm
	Dinner		118	115	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.1	38.4	38.1
Record temperatures, Freezer and Walk-ins	PM		-6.2	38.3	37.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		68	68	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	111			

Signature, Cook Supervisor (AM)

DATE

05.05.21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5.6.2021



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 05.04.21

Time: 0800 AM **Time:** 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		150	184	
and chemical agent used in Final Rinse	Lunch		151	183	
	Dinner		154	184	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	111	200
	Lunch		111	111	200 ppm
	Dinner		111	112	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.5	35.4	38.3
Record temperatures, Freezer and Walk-ins	PM		-9.4	39.0	37.6
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		64	64	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

DATE

05.04.21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

5.5.2021



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 05.03.21

Time: 0300 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		151	182	
and chemical agent used in Final Rinse	Lunch		135	185	
	Dinner		154	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		110	110	200ppm
	Lunch		112	115	200ppm
	Dinner		114	116	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-7.4	38.4	38.0
Record temperatures, Freezer and Walk-ins	PM		-8.4	36.2	36.0
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		65	64	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	120	120			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

GEC Aurora ICE
3130 N. Daland St

5/11/2021
9:55:58 AM BCL

Temperature
°F

A-1	72.50
A-2	71.71
A-3	69.52
A-4	72.50
B-1	71.91
B-2	72.50
B-3	72.31
B-4	71.91
C-1	72.22
C-2	71.21
C-3	71.91
C-4	69.71
E-1	72.02
E-2	72.02
D-1	72.50
ISOLATION	70.90
PATIENT ROOM	71.12
INTAKE/RECEIVING	71.12



Monday, May 10, 2021
North Building
Temperature Log

195 Aurora Detention Center
 3130 Oakland St.
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	72.5	105.1						
	A-2	71.7	104.8						
	A-3	69.5	104.9						
	A-4	72.5	105.2						
	B-1	71.9	104.1						
	B-2	72.5	103.7						
	B-3	72.3	103.6						
	B-4	71.9	104.3						
	C-1	72.2	103.2						
	C-2	71.2	103.9						
	C-3	71.9	103.9						
	C-4	69.7	103.6						
	D-1	72.5	105.1				N/A	N/A	N/A
	D-2	72.5	105.9				N/A	N/A	N/A
	E-1	72.0	104.1				N/A	N/A	N/A
	E-2	72.0	104.2						
	MED	70.9	103.9						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Ethan Eisenbaum

SIGN: [Signature]

Write Legibly

Medical Showers Temperature Log						
Name: _____				Date: _____		
ROOM						
542	540	538	536	534	523	522

Tub Room



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Monday, May 10, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	70.9	103.7		
	South-B	72.4	103.0		
	South-C	72.6	103.2		
	South-D	72.7	104.6		
	South-E	74.6	104.5		
	South-F	73.0	103.0		
	South-G	71.6	102.4		
	South-L	72.3	104.1		
	South-M	71.7	104.1		
	South-N	71.2	103.2		
	South-X	70.0	103.7		
	South-Y	72.2	104.8		
	South-Z	70.6	104.5	0000	0000
	South SMU	72.1	105.4		
	South SM - Shower 3	72.1	105.0		
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL	73.0	104.0		

PRINT: Ethan Eisenbaum

SIGN: 

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer